

GOÛTERS

SNACKS

Gougères 9.00

Warm Cheese Puffs, Parmesan, Mornay

Oeuf's Mimosa 2.50 Each

Caviar, Crispy Prosciutto, Horseradish

Artichaut Croquant 11.00

Crispy Artichokes, Garlic Aioli

Macaron Au Foie 3.25 Each

Raspberry Macaron, Savory Chicken Liver Mousse, Fig Jam

Toutes Les Bouchées 18.00

All Of The Above. Serves Three / Serves Four +\$6 / Serves Five +\$12

HORS D'OEUVRES

APPETIZERS

Soupe À L'Oignon 14.00

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte 15.00

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Salmon* +8 Skirt Steak* +12

Salade Lyonnaise* 16.00

Bacon Lardons, Poached Egg,

Brioche Croutons, Red Wine Vinaigrette

Salmon* +8 Skirt Steak* +12

Carpaccio De Thon* 21.00

Raw A-1 Tuna, Tonatotto Sauce, Tapenade, Avocado, Parmesan

Tarte Flambée 21.00

Bacon Lardons, Gruyère, Crème Fraîche, Caramelized Onions

Mousseline De Foie De Volaille 19.00

Chicken Liver Mousse, Fig Jam, Pickled Onions, Toasted Brioche

Moules Frites 21.00

PEI Mussels, Garlic-Wine Butter, French Fries

Escargots De Bourgogne 19.00

Garlic-Parsley Butter, Hazelnuts, Baguette Croutons

CÔTÉS

SIDES

Pommes Frites French Fries 7.25

Macaroni Au Gratin Mac'N'Cheese 11.00

Carottes Rôties Au Vadouvan 10.00

Honey Yogurt, Pistachios, Banyuls Gastrique

Pommes Purée Mashed Potatoes 8.00

Haricots Verts Aux Amandes 8.25

Green Beans & Almonds

DÉJEUNER

LUNCH ADDITIONS

MON-FRI UNTIL 4PM | SAT & SUN UNTIL 3PM

Plat Américain* 18.00

Eggs Any Style, Choice of Bacon or Turkey Sausage, Crispy Fingerlings, Croissant

Pain Perdu 17.00

Brioche French Toast, Peaches, Crème Fraîche, Maple Syrup, Candied Walnuts

Sandwich Au Petit Dejeuner 18.00

Warm Croissant, Scrambled Eggs, Bacon, Gruyère, Tarragon

LES PLATS

MAINS

Croque Madame* 18.00

House-Made Crêpe, Black Forest Ham, Sunny Egg, Gruyère, Mornay, Chives, Mixed Greens

Salade Niçoise 18.00

Tuna Confit, Sardines, Potatoes, Green Beans, Hard-Boiled Egg, Tomatoes, Olives, Cornichons, Dijon Vinaigrette

Quiche Du Jour 17.00

Mixed Greens

Omelette À La Ratatouille 18.00

Zucchini, Eggplant, Tomatoes, Roasted Peppers, Goat Cheese, Crispy Fingerlings

Burger Américain 21.75

Double Patty, American Cheese, Special Sauce, French Fries

Filet De Saumon Rôti* 28.00

Pan-Roasted Salmon, Ratatouille, Cucumber-Sorrel Salad, Remoulade

Fenouil Braisé 24.00

Braised Fennel, Curried Lentils, Herbed Eggplant Purée

Steak Frites* 41.00

Skirt Steak, Maître D'Hotel Butter, Watercress Salad, French Fries

DÎNER

DINNER ADDITIONS

MON-FRI FROM 4PM | SAT & SUN FROM 3PM

Coq Au Vin 23.00

Braised Chicken Legs, Bacon Lardons, Mushrooms, Pearl Onions, Mashed Potatoes

Poulet Rôti Au Poireau 28.00

Roasted Heritage Chicken, Leeks, Mushrooms, Mashed Potatoes, Grain Mustard Jus

Truite Meunière 31.00

Trout Filet, Potatoes Au Gratin, Green Beans, Almonds, Capers, Lemon

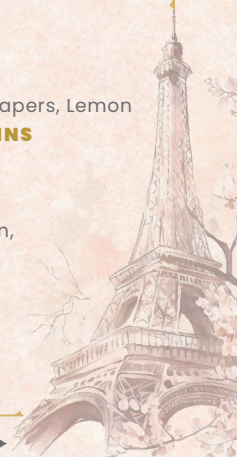
BY GUEST EXECUTIVE CHEF JEFFREY MULLINS

Boeuf Bourguignon 39.00

Braised Beef Stew, Mashed Potatoes, Bacon, Baby Carrots, Pearl Onions

Steak Au Poivre* 47.00

Beef Tenderloin, Peppercorn Sauce, Mashed Potatoes, Green Beans



BISTRO
DU JOUR

PETIT DÉJEUNER

BREAKFAST

MON-FRI 8AM-11AM

SAT & SUN 8AM-3PM

Plat Américain* 18.00

Eggs Any Style, Choice of Bacon or Turkey Sausage, Crispy Fingerlings, Croissant

Pain Perdu 17.00

Brioche French Toast, Peaches, Crème Fraîche, Maple Syrup, Candied Walnuts

Avoine De Nuit 11.00

Overnight Oats, Apples, Almonds, Mixed Berries, Granola, Raspberry Coulis

Sandwich Au Petit Dejeuner 18.00

Warm Croissant, Scrambled Eggs, Bacon, Gruyère, Tarragon

Paris-Brest Au Saumon Fumé 22.00

Smoked Salmon, Everything Crogel, Hard-Boiled Egg, Horseradish Cream Cheese, Pickled Cucumber, Red Onion, Salmon Caviar

Oeufs Au Plat* 17.00

Griddled Sourdough, Sunny-Side Up Eggs, Mornay, Sautéed Mushrooms

Quiche Du Jour 17.00

Mixed Greens

Omelette À La Ratatouille 18.00

Zucchini, Eggplant, Tomatoes, Roasted Peppers, Goat Cheese, Crispy Fingerlings

Gaufres Belges 17.00

Belgian Waffle, Caramelized Bananas, Chantilly Cream

CÔTÉS

SIDES

Pommes Frites 7.25

French Fries

Oeufs 7.25

Scrambled Eggs

Saucisse De Dinde 8.00

Turkey Sausage

Lard 7.25

Bacon

Pommes De Terre Écrasées 7.25

Crispy Smashed Potatoes

Coupe de Fruits 8.00

Seasonal Fruit

CRÊPES



Nutella Banane

Croquante 12.00

Banana, Nutella, Hazelnut-Feuillete Crumble, Vanilla Whipped Cream

Sucre Citron 10.00

Lemon Curd, Candied-Lemon Sugar

Pomme Calvados 10.00

Warm Spiced Apples, Calvados-Caramel Sauce

Royale Cassis 11.00

Crème De Cassis-Mixed Berry Compote, Mascarpone Cream, Powdered Sugar

Churro 10.00

Cinnamon Sugar, Chocolate Sauce, Vanilla Whipped Cream

Croque Madame* 18.00

Black Forest Ham, Sunny Egg, Gruyère, Mornay, Chives, Mixed Greens

PÂTISSERIE

Classic Croissant 5.50

Cinnamon Roll 8.00

Pain Au Chocolat 6.50

Crème Brûlée 10.00

Ham & Cheese

Croissant 7.25

Flourless Chocolate

Torte 11.00

Chocolate Chip Cookie 4.00

Basque Cheesecake 11.00

FROMAGE

TODAY'S SELECTION

CHOOSE 2-5

\$14 FOR TWO / +\$6 FOR EACH ADDITIONAL CHEESE

Walnut-Raisin Bread, Baguette, Fig Jam, Olives, Mixed Nuts, Dried Fruit, Honeycomb



CAFÉ ET THÉ

COFFEE BY **La COLOMBE** | ESPRESSO BY **LAVAZZA**

TEA BY PALAIS DES THÉS

Drip Coffee 5.00

Matcha Latte 6.00

Espresso 4.25

Draft Latte 6.00

Chai Latte 6.00

Macchiato 4.50

Oat Draft Latte 6.25

Hot Chocolate 5.00

Cappuccino 5.50

Cold Brew 5.00

Iced Tea 4.00

Latte 6.00

Hot Tea 5.00

